



CELEBRATE GLAM HOURS IN PARIS AT THE GRAND CAFE FAUCHON

The Terrace At The Grand Cafe FAUCHON Is Now Open



PARIS, FRANCE (MAY 16, 2022) — Paris is at the top of the list for summer holidays this year and no matter where travelers stay, they need to spend some time at the Terrace at The Grand Cafe FAUCHON at **FAUCHON L'Hotel Paris**. This is the perfect spot to celebrate GLAM HOURS — FAUCHON's version of Gourmet Happy Hour!

The 200-square meter sunny terrace of the Grand Café Fauchon offers a breathtaking view on the incredible Madeleine Church. Here the city's finest wines and inventive cocktails are paired with sophisticated delicacies to create a Gourmet Happy Hour experience as only FAUCHON can delight.

This is the time to enjoy truly fabulous wines, FAUCHON's tea-based cocktails, and small plates of delicacies at an iconic Paris address. GLAM HOURS at The Grand Cafe FAUCHON begin nightly from 5 pm. Every Thursday and Friday from 6 to 10 pm from mid-May to mid-July, there will be a DJ playing the latest music as well. Glam Hours are, without a doubt, the essential meeting place for those who love life and enjoy celebrating it together!

This season's signature cocktails and shareable plates include:

Negroni Fauchonisé: Gin flavored with green tea and red fruits, light bitter, and Italian vermouth

James Bond Girl" JBG: Vodka flavored with green tea and jasmine, and white Lillet, Elderflower liqueur

La Petite Madeleine: Dark rum, Triple Sec, Almond liquor, Pineapple juice, and Lemon juice served on a slate with a petite Madeleine to complete the sensory experience: it accentuates the flavors of the madeleine in the cocktail and to compare.

Atlantic crabmeat: avocado tartar with pistachio oil, candied tomato condiment

Sole Meunière Of Our Coasts: Grenoble condiment, Grenailles potatoes from Noirmoutier with juice

The Local Slate: Bayonne Ham IGP matured 12 months, Chorizo, Lomo, Dry Sausage, Fingers Croque-Monsieur, Tomme with Flowers, Père Fabre Goat Cheese

The Sea Slate: Smoked Salmon, Tarama, Blinis, Rillettes FAUCHON and Fingers Croque-Madame

The Cheese Slate: French Cheeses: Comté du Doubs matured for 12 months, Chaource Fermier, Tomme aux fleurs sauvages, Morbier

Of course the Terrace is open throughout the day and evening for indulgent gourmet pleasures as only FAUCHON can create.

For the complete menus available at The Grand Cafe FAUCHON, click [HERE](#). It is a "must have" dining experience in Paris from France's renowned gourmet food purveyor FAUCHON.

ABOUT FAUCHON L'HOTEL PARIS

Fauchon L'Hotel Paris, a member of The Leading Hotels of the World, opened in September of 2018 as a domaine for "discerning hedonists" who enjoy the pursuit of pleasure and sensual self-indulgence. The 54-room boutique hotel is located in one of the most beautiful Haussmanian buildings in the glamorous 8th Arrondissement (at 4 Boulevard Malesherbes) and features distinctive "Fauchon" decor and contemporary French art. It is perhaps most noted for its iconic "Gourmet Bar" which holds a wide variety of Fauchon product including champagne, sweets, and savory treats which are all complimentary. The property features The Grand Café Fauchon with inside and outside dining, the Jardin Des Thés, The Beauty Spa, Fitness Center, and a variety of original Gourmet Moments. For additional information, visit <https://www.hotel-fauchon-paris.fr>.

MEDIA CONTACT:

Jane Coloccia

JC Communications, LLC

917-930-0062

Jane@JCCommunicationsllc.com

Download high-res photography [HERE](#).